

Fresh ingredients  
at the point of  
preparation

# Prep Stations

## Easy | Ergonomic | Preparation

Foster's Prep Station range offers a universal solution to equip the key areas of food preparation within your kitchen. The quality of your food is a priority, but so is maximising the productivity and efficiency of your business. Maximise your kitchen processes, maximise your profitability and maximise your reputation.



**Quick fact:**  
> Prep Station has been designed with the operator in mind, all pans and work bench height are within comfortable reach



Main image: FPS 3 HR (left) and FPS 2 HR (right) (with optional night cover)

**Quick fact:**  
> Gastronorm pans are recessed into the top to allow the optional hinged night cover to form a complete seal. This enables safe storage of food within the pans during service



**Quick fact:**  
> The fan assisted, forced air system delivers even temperature holding to both the counter base and top pan storage section to meet HACCP temperature requirements



### features & benefits

- > An ergonomic range of solutions with optimum height for comfort. Maximise the efficiency, comfort and well-being of your staff
- > The fan assisted, forced air system delivers even-temperature storage to both the counter base and top pan storage section, and meets HACCP temperature requirements
- > Choice of pan configurations accepting 6 to 16 1/3 Gastronorm pans
- > Gastronorm pans are recessed into the top to allow for an optional hinged night cover. This feature enables safe storage of food within the pans during service
- > The inner catch-tray in the pan storage section stops food from falling into the main storage area - preventing your food from spoiling and making it easier to keep clean
- > Automatic defrost for easy, trouble-free operation
- > The range is presented with a modern, sleek 304 stainless steel exterior and aluminium interior, placing hygiene at the forefront of design for storing open ingredients. A stainless steel interior option is also available
- > 1/2 drawer option allows for easy access to stored product

### Specs

	FPS 2	FPS 3	FPS 4	FPS 5
Dimensions (w x d x h) mm	1138 x 850 x 1059	1720 x 850 x 1059	2302 x 850 x 1059	2884 x 850 x 1059
Capacity Litres (no. of shelves)	270 (4)	420 (6)	570 (8)	720 (10)
Refrigerator (+1/4°C)	FPS 2 HR	FPS 3 HR	FPS 4 HR	FPS 5 HR
No. of 1/3 Gastronorm Pans (Not Supplied)	6	9	12	16



Perfect food prep  
whatever your  
operation



# Prep Tables

## Economical | Convenient | Easy-to-use

A highly economical prep table that offers long-lasting quality while keeping your gastronorm pans conveniently accessible whilst providing a perfectly positioned work surface height. Another great Foster product that takes the hassle out of food preparation and helps to make your kitchen a comfortable and easy place to work.



### features & benefits

- > Dual-forced air fan system for even temperature to both the counter base and pan top storage
- > Ensures maximum reliability and preservation of quality food and ingredients
- > Stainless steel exterior as standard for ease of cleaning, hygiene and safety
- > Automatic defrost for hassle-free operation
- > Optional energy-saving natural hydrocarbon refrigerant is available at no extra cost
- > Front breathing refrigeration system makes the range suitable for use in enclosed areas – overcoming a traditional problem associated with some commercial and domestic products

### Specs



HR 360 FT

Dimensions (w x d x h) mm	1215 x 760 x 950*
Capacity (Litres/cu.ft)	360
No. of 1/3 Gastronorm Pans (Not Supplied)	5

\*Height includes  
100mm splashback

# Prep Tops

## Flexible | Added Value | Low-Cost





Foster Prep Tops are designed to conveniently turn any work surface into a flexible, refrigerated preparation counter or server. The ideal solution for assembling pizzas, sandwiches, salads and desserts.



### features & benefits

- > Pan temperature +3/+5°C to meet food storage regulations, optimise safety and to help your business produce delicious food every time
- > Our flexible system accepts many different combinations of gastronorm pans to suit your requirements, whatever the nature of your catering business
- > Foodsafe stainless steel construction throughout for a hygienic and robust finish
- > The optional flat glass finish is ideal for serve-over situations where plates can be rested on the top for ease of service

### Specs

		
	128	142/148
Dimensions (w x h) mm	1200 x 380 x 225	1400 x 320/380 x 225
Refrigerator (+3/+5°C) 32cm depth	-	PT 142 H (FG)
Refrigerator (+3/+5°C) 38cm depth	PT 128 H (FG)	PT 148 H (FG)
For Flat Glass (FG) option: height increases to 410mm.		
		
	162*	182*/188*
Dimensions (w x h) mm	1600 x 320 x 225	1800 x 320/380 x 225
Refrigerator (+3/+5°C) 32cm depth	PT 162 H	PT 182 H
Refrigerator (+3/+5°C) 38cm depth	-	PT 188 H

\*Flat glass option not available